

# HACIENDA ARAUCANO



## ARAUCANO RESERVA CARMÉNÈRE

Francois Lurton (of the famous Bordeaux family) is renowned for creating distinctive and high-quality wines. He purchased the Araucano Estate in the year 2000 after realising the potential of the cool, ocean influenced site at Lolol in the Colchagua Valley. The estate has 26 hectares of vines and is certified organic. The estate also works to biodynamic principles.

Francois believes that *“producing wine as naturally as possible is good for the environment, good for consumers, and tastes better!”*

<b>Blend:</b>	100% Carménère
<b>Location:</b>	Lolol & Colchagua Valley
<b>Country:</b>	Chile
<b>Vintage:</b>	2017
<b>Alcohol:</b>	13.5% ABV

**Viticulture:** Produced using Organic methods, average age of vines 12 years.

**Vinification:** The wine is aged for 8 months in second fill French oak.

**Tasting Note:** Deep crimson colour. Fresh and intense aromas of prune, white pepper and hints of as rosemary, thyme and eucalyptus. The mid-palate is rounded with a supple tannic structure. The aromatic length is dominated by notes of red fruits which adds contrast and complexity

**Food Match:** Perfect pairing with a hearty stew & red meats.

<b>Altitude:</b>	90 MASL	<b>Organic:</b>	No
<b>RS:</b>	4.62 (g/l)	<b>Biodynamic:</b>	No
<b>Closure:</b>	Screwcap	<b>Vegetarian:</b>	No
<b>Oak:</b>	8 months French	<b>Vegan:</b>	No



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